



KRACHER Collection 2004  
Trockenbeerenauslese N°5  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	222,4 g/l
ACIDITY	7,7 g/l
ALCOHOL	10 %vol
VINIFICATION	aged 15 months in stainless steel vats
TASTING NOTES	Brilliant golden yellow. Delicate, intense floral bouquet reminiscent of hibiscus, orange, honey, and nutmeg. Concentrated and voluptuous with juicy orange fruit that extends an entire length. This wonderfully balanced wine has a mineral, nearly salty extracted spice on the long lingering finish. A bewitching masterpiece! Drink 2008 to 2030
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	94/100
Wine Enthusiast	93/100
Falstaff	96/100
Gault Millau	19,5/20